My Treasury of RECIPES

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ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

Litho in U.S.A.

MESSAGE FROM THE PUBLISHER

This book has been published through the combined efforts of our company and the organization whose name appears on the cover.

We sincerely hope that you will enjoy it's use. Should you want extra copies of this publication for your friends, relatives or neighbors, you can purchase them from the organization.

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Women's Clubs Publishing Co., Inc.
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COLLECT FOR CLUB WOMEN

KEEP US, O GOD, FROM PETTINESS, LET US BE LARGE IN THOUGHT, IN WORD, IN DEED.

LET US BE DONE WITH FAULT-FINDING, AND LEAVE OFF SELF-SEEKING.

MAY WE PUT AWAY ALL PRETENSE, AND MEET EACH OTHER FACE TO FACE - WITHOUT SELF PITY AND WITHOUT PREJUDICE.

MAY WE NEVER BE HASTY IN JUDGEMENT AND ALWAYS GENEROUS.

LET US TAKE TIME FOR ALL THINGS; MAKE US GROW CLAM, SERENE, GENTLE.

TEACH US TO PUT INTO ACTION OUR BETTER IMPULSES, STRAIGHTFORWARD AND UNAFRAID.

GRANT THAT WE MAY REALIZE IT IS THE LITTLE THINGS THAT CREAT DIFFERENCES, THAT IN THE BIG THINGS OF LIFE WE ARE AS ONE.

AND MAY WE STRIVE TO TOUCH AND TO KNOW THE GREAT COMMON HUMAN HEART OF US ALL, AND O, LORD GOD, LET US NOT FORGET TO BE KIND.

MARY STEWART

BREAD, ROLLS & COOKIES

Suggested Special Recipes...

TOFFEE SQUARES

1 c. soft butter
1 c. granulated sugar
1 egg yolk
1 tsp. vanilla

2 c. sifted bread flour
1/2 tsp. baking soda
1 tsp. cinnamon
1 c. chopped pecans
1 egg white

Cream butter, sugar, egg yolk and vanilla. Beat well. Add flour, cinnamon and baking soda which have been sifted together several times. Mix thoroughly.

Place mixture in greased tin 11x16 inches. Cover entire mixture with wax paper and place another pan over it. Press down until flat. Remove upper tin and wax paper. Brush top well with slightly beaten egg white. Sprinkle nuts over egg white and with hand press nuts down a little. Bake in 325 degree oven 35-40 minutes. Remove from oven and cut into squares while still hot. Makes about 40 large or 80 medium squares.

* * *

BAKING POWDER BISCUIT RING

4-1/2 c. sifted all-purpose flour
6 tsp. single acting baking powder

1/2 c. shortening, medium soft
1-1/2 tsp. salt
2 c. cool milk

Sift dry ingredients together several times. Combine shortening in with pastry fork until it looks like fine meal. Add milk all at once and stir vigorously with fork for 1/2 min. until smooth and thoroughly blended.

Pour into 9-1/2 x 2-1/2 inch ring mold well greased. Bake at 350 degrees 30 min. Raise heat to 450 degrees and bake 15 minutes more until golden brown. Remove from oven and let stand several minutes. Carefully turn on to large platter. Let stand about 15 min. before filling with Chicken a la King or other creamed dishes.

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* * *

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CAKES & PIES

Suggested Special Recipes...

ALMOND BLITZ TORTE

1/8 lb. butter
1/2 c. sugar
1 tsp. vanilla
3 egg yolks
1 c. sifted cake flour
1 tsp. baking powder

1/4 c. milk
3 egg whites
1/2 c. sugar
1/2 tsp. almond extract
1 pkg. slivered almonds

Cream butter with 1/2 c. sugar. Add egg yolks and vanilla. Add flour and baking powder. Mix well and spread on bottom of 2 - 9inch round cake pans.

Beat egg whites until very stiff, adding 1/2 c. sugar and almond extract while beating. Smooth this mixture on top of mixture in the pans. Divide slivered almonds and sprinkle on top of each pan. Bake at 300 to 325 degrees for 35 minutes. When serving put whipped cream between and on top of layers.

* * *

FRENCH CREAM FILLING
(For eclairs and cream puffs)

1/2 c. sugar
1/4 c. bread flour, sifted
2 Tbsp. cornstarch
Pinch of salt

1 Tbsp. butter
1 egg yolk combined with 1/2 c. cold milk
2 c. warm milk
1 or 2 tsp. vanilla

Mix sugar, flour, cornstarch and salt. Beat egg yolks slightly and combine with 1/2 c. cold milk. Add to dry ingredients, forming a smooth paste. Add warm milk slowly and cook until thick and smooth, stirring constantly. Cook about 5 minutes after it thickens. Add butter, and when cool, add vanilla. If chocolate filling is desired, add 1 ounce or more of chopped bitter chocolate to hot cream filling and beat until smooth. Beat occasionally while cooling to prevent crust from forming. If filling is too thick after it is cool, add more milk and beat well. Store in refrigerator for at least 2 hours before filling eclairs or puffs.

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SANFORD, FLORIDA

DESSERTS & CANDY

Suggested Special Recipes...

CHOCOLATE-COCONUT PIE

2 sq. unsweetened chocolate
2 Tbsp. butter
2 Tbsp. hot milk or water
2/3 c. confectioners sugar, sifted
1-1/2 c. coconut, cut, toasted or plain

Melt chocolate and butter in top of double boiler, stirring until blended. Combine milk and sugar. Add to chocolate mixture, stirring well. Add coconut and mix well. Spread on bottom and sides of greased 9-inch pie pan. Chill until firm. Fill with ice cream, cream pie filling or chiffon filling.

* * *

MERINGUE PEARS

1 can (2-1/2 size) pear halves
1 egg white
1/2 c. currant jelly

Drain pears thoroughly. Fill cavities with a generous tsp. of currant jelly. Beat egg white until stiff. Gradually beat in remaining currant jelly until well mixed. A few drops of red food coloring may be added for a deeper color. Swirl meringue on cut surface of each pear half. Bake in 350 degree oven for 8 to 10 min. or until lightly browned. Yield: 6 to 8 servings.

* * *

CHOCOLATE FUDGE

1 pkg. semi-sweet chocolate morsels
1 stick butter
1 c. nut meats
1 tsp. vanilla
1-6 oz. can evaporated milk.
2 c. sugar
10 marshmallows

Mix chocolate morsels, shortening, nuts and vanilla together. Cook evaporated milk, sugar and marshmallows in a sauce pan, bring to a boil and cook 6 min. stirring constantly. Pour over first mixture and stir well. Pour into pan and let set.

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HORS D'OEUVRES PICKLES & RELISHES

Suggested Special Recipes...

PINEAPPLE CENTERPIECE

2 lb. liver sausage, minced chicken or ham
1 jar large olives, sliced

Have meat cold and firm. Mold to simulate a pineapple. Place top of fresh pineapple on top of mold. Spread entire surface with a little soft butter. Cover with large stuffed olives that have been sliced thin crosswise. Place on a lettuce leaf on tray and surround with crackers.

-•-

CHEESE LOGS

1 jar Ye Olde Tavern cheddar cheese
1 large pkg. cream cheese
1 Tbsp. horseradish
Onion juice, to taste
Tobasco sauce, to taste
1 clove garlic, minced
1 large pkg. pecans, chopped

Mix all ingredients. Divide in half and roll each half in waxed paper. Store in ice box until ready to use. Remove waxed paper and roll loaves in pecans. (Loaves may be kept for a week.) Place in center of tray and surround with crackers.

-•-

CHEESE BALLS

1/4 lb. cream cheese
1 pkg. pecans, chopped fine
1/4 lb. blue cheese

Mix cheese well and form into balls. Roll balls in nuts and let stand. Insert tooth pick in each.

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MEAT FISH & POULTRY

Suggested Special Recipes...

RAISIN SAUCE FOR HAM

1-1/2 c. water
1 c. raisins
3/4 c. sugar
1 Tbsp. cornstarch
1 Tbsp. lemon juice

Add raisins to water. Simmer until raisins are soft. Add sugar and cornstarch that has been dissolved in water. Cook slowly about 10 minutes. Add lemon juice.

* * *

ORANGE SAUCE FOR POULTRY

1/3 c. brown sugar
1/3 c. white sugar
1-1/2 Tbsp. orange rind, grated
1 c. orange juice
1/4 tsp. salt
1 Tbsp. cornstarch

Put all ingredients in sauce pan. Bring to boil. Turn heat down and let simmer until clear and thick, stirring often.

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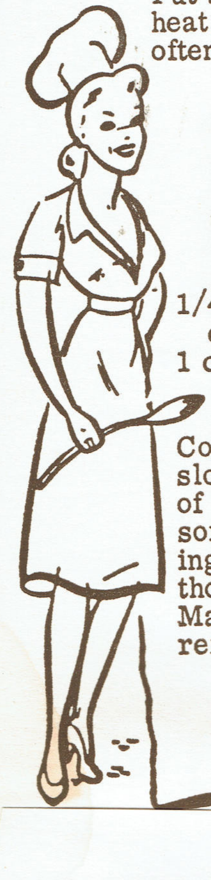

SWEET-SOUR SAUCE
(For Cantonese Food)

1/4 lb. dry apricots
combined with:
1 c. water
1/4 tsp. salt
1/2 c. sugar, more or less
1/2 c. vinegar or cider

Cook apricots in water in covered saucepan very slowly about 30 minutes, or until very soft, and most of the water has been absorbed by apricots. When soft, put apricots through food mill. Combine all ingredients and beat with beater until smooth and thoroughly blended. Taste and season further to taste. May be made days ahead and stored in covered jar in refrigerator.

SALADS, SOUPS & VEGETABLES

Suggested Special Recipes...

SALAD DRESSING
(For Fruit Salad or Potato Salad)

- 3 egg yolks
- 3 Tbsp. sugar
- 4 Tbsp. vinegar (1/4 c.)
- 1/2 tsp. salt.
- 1 tsp. dry mustard mixed with vinegar to thick paste
- 1 sniff red pepper
- 1 tsp. butter

Mix all ingredients except butter in saucepan. Hold pan 3 inches above flame, stirring constantly until it starts to thicken. Add large tsp. butter. Cool and keep in a closed jar in refrigerator. Add sour cream for potato salad. Add whipped cream for fruit or jello salad.

◆

VEGETABLE CASSEROLE

- 1 c. drained solid-pack canned tomatoes
- 9 oz. pkg. frozen corn, thawed
- 2 - 1 lb. jars whole onions, drained.
- 1/4 c. butter
- 3/4 c. green pepper (cut in large squares)
- 1 clove garlic (peeled and crushed)
- 1/4 c. flour
- 2/3 c. milk
- 3/4 tsp. salt
- 1/8 tsp. pepper, basil, and oregano
- 1/4 tsp. sugar
- 1 c. grated cheddar cheese

Melt butter in saucepan. Add green pepper and garlic. Cook until green pepper is tender. Stir in flour until well moistened with butter. Add milk, salt, pepper, basil, oregano and sugar. Heat and stir until the sauce starts to thicken. Remove from heat and stir in 1/2 c. grated cheese until the cheese melts. Add tomatoes. Heat gently until the mixture is thickened again and turn into a 2 qt. casserole. Add corn and onions. Sprinkle 1/2 c. cheese on top and bake uncovered for 50 minutes in a 350 degree oven. May be made the day before and stored covered in the refrigerator.

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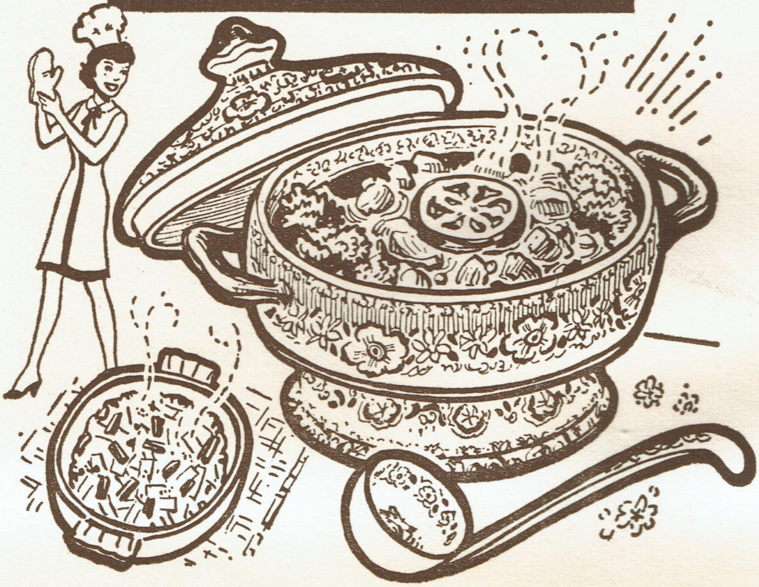
CASSEROLES



Suggested Special Recipes...

SHRIMP CASSEROLE

- 3 Tbsp. fat
- 3 Tbsp. flour
- 1-1/2 c. milk
- 1 tsp. Worcestershire sauce
- 1/2 tsp. salt
- Dash pepper
- 1 pkg. shrimp (10 oz.) thawed, peeled, deveined
- 4 slices whole wheat bread, cubed
- 1/2 c. diced celery
- 1/2 c. stuffed olives
- 1 Tbsp. finely chopped onion
- 1 egg, beaten
- 1/4 c. parsley, chopped

Line 1-1/2 qt. casserole dish with heavy-weight aluminum foil. Melt fat in saucepan and stir in flour. Gradually add milk and bring to a boil, boiling 1 minute, stirring constantly. Add salt and pepper. Remove from heat; stir in shrimp, bread cubes, celery, olives and onion. Add egg. Pour into baking dish. Cover with foil. Bake in 400 degree oven 25 to 30 minutes. Sprinkle top with parsley before serving.

* * *

SPINACH, BROCCOLI OR ASPARAGUS MOLD

- 1 lb. pork sausage patties
- 1/2 c. onion, finely chopped
- 1/4 tsp. nutmeg
- 6 eggs, slightly beaten combined with:
- 6 Tbsp. coffee cream
- 4 c. cooked spinach, broccoli or asparagus, finely chopped (use 3 pkg. frozen vegetables - measures 4 c.)
- 2-1/2 tsp. salt

Fry sausage patties until medium done, drain part of fat. Saute the onion in 2 Tbsp. sausage drippings.

Combine cooked sausage and all other ingredients in a large bowl and beat with spoon until thoroughly blended. Taste and season further if necessary. Brush bottom of bread tin 9x4-1/2x2-1/2 inches with shortening and line bottom only with heavy wax paper. Pour mixture into it and press down well. Place in larger pan of hot water and bake at 350 degrees about 1-3/4 hours or until firm in center of mold. Let stand 5 min. loosen sides with knife and invert on platter. Serves 8.

DISHES FROM OTHER COUNTRIES

Suggested Special Recipes...

SHRIMP DE JONGHE

- 1/2 lb. shrimp
- water
- salt
- 1 clove garlic, finely chopped
- 1/2 tsp. shallots, chopped finely
- 1/2 tsp. fine dry bread crumbs
- Pinch chopped parsley
- 4 drops Worcestershire sauce
- 1 drop Tobasco sauce
- 3 Tbsp. butter

Cook shrimp in boiling water for 8 minutes. Shell and devein. Arrange shrimp in a buttered baking dish.

Gradually work garlic, shallots, bread crumbs, parsley Worcestershire and Tobasco into butter. Spoon mixture on top of shrimp. Bake in 350 degree oven 8 min. Serves one.

-•-

CANTONESE BARBECUE RIBS

- 2 lbs. ribs
- 1/4 c. sugar
- 2 Tbsp. ketsup
- 2 Tbsp. soya sauce
- 1 tsp. Chinese molasses
- 2 tsp. salt
- 1/4 tsp. black pepper
- 1/4 c. chicken stock

Sauce: combine all ingredients (except meat) and mix well. Pour over meat on both sides. Cover with wax paper and let stand in refrigerator 7 or 8 hours or longer, turning occasionally and brushing several times with sauce that settles in dish while standing.

About 2 hrs. before serving, remove meat from refrigerator and place on a rack with drip pan underneath, adding about 1 c. cold water in drip pan to prevent smoking.

Ribs: Roast ribs at 350 degrees about 1-1/2 hrs., turning them over after 45 minutes and baste them occasionally with sauce that was left over in plate. After 1-1/2 hrs. test ribs and if not done, roast a little longer. Before serving, cut with sharp knife into single ribs and serve with sauce.

HOLIDAY RECIPES

Suggested Special Recipes...

MOIST DRESSING FOR TURKEY
(18 to 21 lbs.)

- 1 lb. pork sausage
- 3 c. onions, sliced thin
- 3 c. celery, cut thin crosswise
- 1-1/2 lbs. sliced bread, toasted golden brown & thoroughly dried
- 1-1/2 Tbsp. sage or poultry seasoning
- 1-1/2 Tbsp. salt
- 1/4 tsp. black or white pepper
- 3/4 c. parsley, chopped fine
- 4 eggs, slightly beaten

Cook pork sausage until done. Add onions and celery. Cover pan and steam about 20 minutes until vegetables are tender. Pour mixture over bread that has been covered with cold water until it swells and then has been pressed until fluffy. Season with salt, pepper, sage and parsley. Add eggs and mix lightly with two forks. Taste and season further if necessary.

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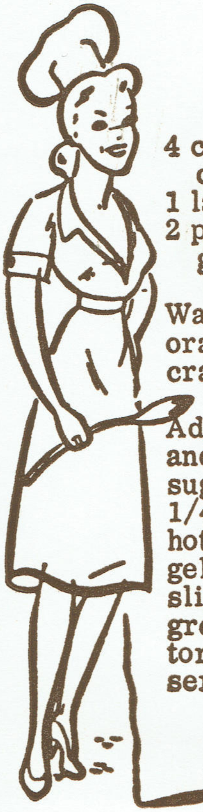


CRANBERRY GELATINE MOLD
(For 10-inch ring mold)

- 4 c. (1 lb.) fresh cranberries
- 1 large orange
- 2 pkg. lemon-flavored gelatine
- 1 Tbsp. plain gelatine
- 1/4 c. cold water
- 3 c. boiling water
- 2 c. granulated sugar

Wash cranberries well, drain thoroughly. Cut an orange (unpeeled) into small pieces and put both cranberries and orange into food chopper and grind together, being careful not to lose any of the juice, Add 2 cups or less of sugar to the chopped cranberries and orange and let stand about 15 minutes until the sugar is melted. Let the plain gelatine stand in the 1/4 c. cold water 5 min. until thick, then remelt over hot water. Pour the boiling water over 2 pkg. lemon gelatine. Add the plain gelatine and let stand until slightly thickened. Add cranberry mixture. Pour into greased salad ring mold and allow to jell in refrigerator for 10 or 12 hours before serving. When ready to serve, loosen edges with knife and turn onto platter.

MISCELLANEOUS

Suggested Special Recipes...

QUANTITY COOKING

BAKED BEANS FOR 100:

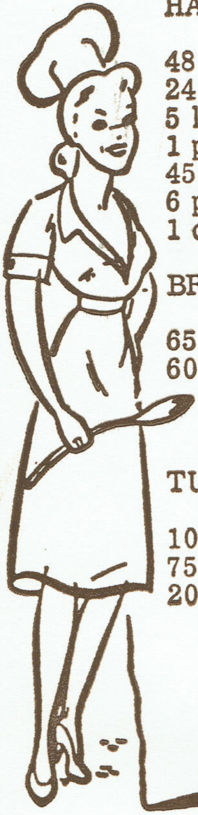
8 qts. dry beans
20 qts. salad
4 lbs. butter
4 qts. cream
4 lbs. salt pork
20 dozen rolls
20 pies
2 lbs. coffee

HASH SUPPER FOR 100:

40 lbs. corned beef
32 qts. potatoes
20 dozen rolls
20 qts. chopped cabbage
5 qts. salad dressing
5 lbs. butter
2 lbs. coffee
4 qts. cream

CABBAGE SALAD FOR 175:

20 lbs. cabbage
1-1/2 qts. Miracle Whip
4 large cans crushed pineapple
2 bunches carrots



HAM SUPPER FOR 225:

48 lbs. canned ham
24 potato salads (solicited)
5 lbs. coffee
1 pt. cream
45 qts. strawberries
6 pkg. Bisquick
1 c. sugar, add to Bisquick
2 qts. milk
1 lb. Crisco
5 to 6 c. water
48 pkg. peas
8 qts. milk
6 qts. heavy cream
1 pkg. Starlac

BRAISED BEEF FOR 200:

65 lbs. stew beef
60 lbs. potatoes
36 pies
Harvard beets
Cabbage salad
40 lbs. turnips
2 lbs. cheese

TURKEY DINNER FOR 250:

10 turkeys (large)
75 lbs. butternut squash
20 large cranberry rings
75 lbs. potatoes
10 bunches celery
44 pies

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium , 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

White Sauce	Liquid	Thickening Material	Fat	Seasoning (salt)
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.
Use No. 2 sauce for creamed or scalloped dishes or gravy.
Use No. 3 sauce for souffles.
Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

		Minutes	
Vegetable	Boiled	Steamed	Baked
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies	234-236 degrees, soft ball
Fondants (mints, etc.)	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:
1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake	275-325 degrees	40 minutes to 1 hour
Loaf cake	325-350 degrees	40 minutes to 1 hour
Cup cakes	350-375 degrees	15 to 25 minutes
Layer cake	375-400 degrees	20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)		
3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)		
8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
1 cup raw rice equals 3 cups of cooked rice, approximately.
1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
2 cups ground meat (tightly packed) equals 1 pound.
3 cups ground meat (loosely packed) equals 1 pound.
2 1/2 cups raisins equals 1 pound.
3 cups coarsely chopped nuts equals 1 pound.
1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
2 cups equals 1 can (tall)
2 1/2 cups equals No. 2 can
3 1/2 cups equals No. 2 1/2 can
1 lemon (medium) equals 3 tablespoons juice
1 orange (medium) equals 1/2 cup juice
2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

1 pound dates measure about 2 cups
1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
1 pound dried apples measure about 5 cups
1 pound cut-up candied fruit peel measures about 3 cups
1 pound shelled almonds or Brazil nuts measure about 3 cups
1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans
20 qt. salad
4 lb. butter
4 qt. cream
4 lb. salt pork
20 doz. rolls
20 pies
2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef
32 qt. potatoes
20 doz. rolls
20 qt. chopped cabbage
5 qt. salad dressing
5 lb. butter
2 lb. coffee
4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage
1 1/2 qt. Miracle Whip
4 large cans crushed pineapple
2 bunches carrots

HAM SUPPER FOR 225:

184

48 lb. canned ham
24 potato salads (solicited)
5 lb. coffee
1 pt. cream
45 qt. strawberries
6 pkg. Bisquick equals 3/4-inch biscuits
2 qt. milk
1 lb. Crisco
5 to 6 c. water
48 pkg. peas
8 qt. milk
6 qt. heavy cream
1 pkg. Starlac
1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

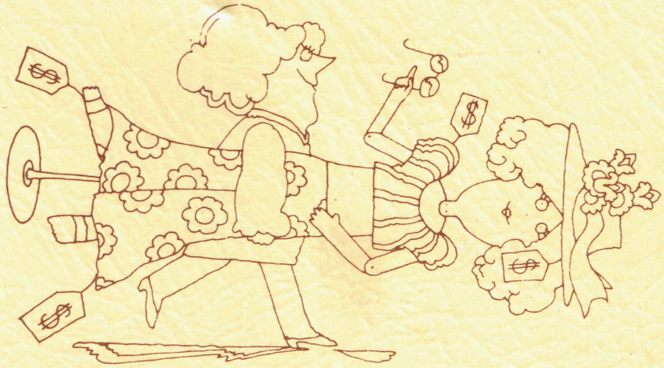
65 lb. stew beef
60 lb. potatoes
36 pies
Harvard beets
Cabbage salad
40 lb. turnip
2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys
75 lb. butternut squash
20 large cranberry rings
75 lb. potato
10 bunches celery
44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken
30 pkg. frozen peas
12 cans cranberry sauce
3 large pkg. Bisquick
17 pkg. Flakon corn mix
2 bunches celery



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